

# Karlee Olson

karlee\_olson18@yahoo.com | 479.247.1365 x12886 | Pearland, Suriname | <https://linkedin.com/in/Karlee.Olson75>

## CORE SKILLS

---

### Cuisine Styles

French • Asian Fusion

### Kitchen Skills

Plating

### Operations

Catering • Inventory Management • HACCP • Event Planning

### Soft Skills

Team Leadership

## PROFESSIONAL SUMMARY

---

Proven Chef experienced at scaling teams and processes across global, comfortable working cross-functionally.

## WORK EXPERIENCE

---

### Line Cook — Mitchell, Champlin and Hand (2024-05-08 - 2025-07-21)

- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 29% through optimized dish pricing.
- Catered private events for up to 76 guests with 95%+ client satisfaction.
- Maintained food cost under 29% with vendor negotiations and waste controls.

### Pastry Chef — Hessel and Sons (2015-08-19 - 2018-01-16)

- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 25% with vendor negotiations and waste controls.

### Sous Chef — Rau, Jacobi and Jast (2017-04-01 - Present)

- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 30% through optimized dish pricing.

### Executive Chef — McKenzie - Will (2019-11-28 - 2022-12-08)

- Managed kitchen of 14 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 225 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 30% through optimized dish pricing.
- Maintained food cost under 35% with vendor negotiations and waste controls.

### Private Chef — Stoltenberg, Strosin and Hills (2018-10-23 - 2021-11-16)

- Maintained food cost under 31% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 7% through optimized dish pricing.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.

## EDUCATION

---

Diploma in Culinary Arts, Gleason - Ziemann Institute (2014)